



Degustation Menu

Five course menu for \$99 per person

Enjoy paired with matching wines for \$129 per person

FIRST COURSE

Duck parfait cigar | cherries | green leaves | sultana & orange relish

Paired with La Boheme, NV, 'Cuvee Rosé', Yarra Valley, VIC

SECOND COURSE

Parmesan & spinach soufflé | tomato fondue | black olive powder | parmesan ice cream

Paired with Squealing Pig, 2017, Pinot Gris, Marlborough, NZ

THIRD COURSE

Western Australian marron tail | stringless beans & zucchini | meen-moilee sauce | coriander oil

Paired with Xanadu DJL, 2017, Chardonnay, Margaret River, WA

FOURTH COURSE

Spring Valley lamb loin | potato fondants | mushroom purée | mint & capers | watercress

Paired with Wirra Wirra, 2016, 'Woodhenge Basket Pressed', Shiraz, McLaren Vale, SA

DESSERT

Whiskey & cigar

Chocolate cigar | Whiskey ice cream & Baileys

Paired with Sandalford, 2017, Botrytis Semillon, Margaret River, WA

HEAD CHEF FRANTISEK ILIZI & PASTRY CHEF REMY SINTES

No separate billing. Please discuss with your waiter should you have any dietary requirements.